

Fresh Pasta Class

A Hands-On Italian Cooking Experience

What's Included

- Hands-on fresh pasta dough from start to finish
- Shaping and cutting techniques
- Cooking and sauce pairing fundamentals
- Guided tasting of the finished dish
- Printed recipes + take-home knowledge
- Small-group instruction for personalized guidance

Why This Class

- This isn't a demonstration.
- It's not a shortcut recipe.
- It's a true foundation in fresh pasta—taught the way professionals learn it.
- 🎟 Limited seats available
- 💰 Advance ticket purchase required



Class Details

Ticket Price: \$120 per person

Experience Length: 2 hours

Skill Level: Beginner-Intermediate

Class Size: Limited seating

Meet the Chef

Andrea DiCarlo is a modern Italian chef whose teaching focuses on mastering fundamentals and balancing flavor: salt, fat, acid, sweetness, and umami.

With a deep respect for traditional technique and a clear, approachable style, he helps students understand why food works, not just how to cook it. Andrea's classes are designed to build confidence, instinct, and lasting skills in the kitchen

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SUNDAY FEB 8TH 2- 4PM

1628 LASKIN RD,
VIRGINIA BEACH, VA 23451
WWW.KITCHENBARN.SHOP
747-422-0888